

## Module 9a: Other Compliance/Noncompliance: Salmonella Sampling

**Goal** To provide instructions to in-plant inspection personnel for determining an establishment's compliance with HACCP, SSOP, *Salmonella* and other nonrelated HACCP and Pathogen Reduction requirements.

**Objectives** After completing this module portion, participants will be able to:

1. State who will conduct *Salmonella* testing. **Script page 1, paragraph 7**
2. List the species and products that must be tested. **Script page 1, paragraph 1**
3. State at what point in the process to sample each product. **Script page 2, paragraphs 1 and 2**
4. Describe the aseptic sampling method.  
**Script page 2, paragraphs 6, 8**  
**Script page 3, paragraphs 1-9 and throughout where it cautions against cross-contamination**
5. List the sampling sites for beef carcasses. **Script page 5, paragraph 5**
6. List the sampling sites for swine carcasses. **Script page 4, paragraph 1**
7. List the sampling sites for turkey carcasses. **Script page 7, paragraph 2**
8. Describe the sampling method for chicken carcasses. **Script page 5, paragraph 8**
9. Describe the sampling method for ground product. **Script page 8, paragraphs 3-9**
10. Describe the sample storage and shipping. **Script page 9, paragraphs 1-7**

### Steps

Tell participants that you will put what will be covered in the module in perspective with the HACCP-Based Inspection System.

Post the *Salmonella* piece on the graphic representation of the components of the HACCP-Based Inspection System in its place.

Explain to participants that this module introduces the *Salmonella* sampling activity. Explain that the chart should help participants visualize the components of the HACCP-Based Inspection System.

Introduce the video by reading the goal and objectives of this module.

Tell participants that pages 1,3 and 5 of the script is different than the video, but the script is correct (the change reflects updates from the Office and Public Health and Science).

Show the video

Review key points

### Video Introduction

This portion of Module 9 covers sampling for *Salmonella*. The sampling video is the same stand-alone video that will be sent out to in-plant inspection personnel in those plants targeted for this sampling. The video will be accompanied by the *Salmonella* Analysis: Collecting Raw Meat and Poultry Product Samples guidebook.

After the sampling video, the host will continue and discuss the verification, documentation, and enforcement issues involving *Salmonella* performance standards.

### Discussion Points

At the conclusion of this section, check for participant understanding by asking for answers to the objectives. Participants can refer to Page 5 of their handout to follow along.

1. Who conducts *Salmonella* testing?

**Answer:** FSIS in-plant employees.

2. What are the species and products to be tested?

**Answer:** The products to be tested are beef, swine, chicken and turkey carcasses along with ground product, which is beef, pork sausage, chicken and turkey.

3. At what point in the process is each product sampled?

**Answer:** Beef and swine carcasses are sampled after chilling for 12 hours. Chicken and turkey carcasses are sampled after the chiller and after falling from the drip line. Hot-boned carcasses are sampled after final wash. Ground product is sampled after grinding, preferably before any seasonings or spices are added, and before final packaging. If the ground product is in a closed system, then it can be sampled after packaging.

4. What is meant by the aseptic sampling method?

**Answer:** To minimize the chance that the act of sampling will contaminate the product, the sampling surface and all sampling supplies must be sterile or sanitized. The sample collector must wash and sanitize his/her hands and wear sterile gloves. The gloves must be handled in a manner that will not contaminate them.

5. What are the sampling sites for beef carcasses?

**Answer:** The sites are the flank, brisket and rump, in that order from least to most contaminated.

6. What are the sampling sites for swine carcasses?

**Answer:** The sites are the belly, ham and jowl, in that order from least to most contaminated.

7. What are the sampling sites for turkey carcasses?

**Answer:** The sites are the back and thigh, in that order from least to most contaminated.

8. What is the sampling method for chicken carcasses?

**Answer:** For chicken carcasses, a whole bird rinse is used.

9. What is the sampling method for ground product?

**Answer:** To sample ground product, 25 grams of product are collected from varying locations within the lot (to represent the lot). The 25 grams are packed into a sterile ring template and then pushed out into the sterile Whirl-Pak bag.

10. How are the samples stored?

**Answer:** All samples must be kept refrigerated (never frozen) and under security.

11. How are the samples shipped?

**Answer:** Samples are shipped by an overnight delivery service on the same day that the samples are collected.

#### New Facilitator Notes:

Take down the *Salmonella* piece. The chart will be re-introduced at the beginning of Module 9b.

## Final Comments

Since sampling is your most important role with the *Salmonella* testing, we've focused on that. The verification, documentation, and enforcement will be handled by the District Office. When you need to take any action other than sampling, the District Office will give you instructions on exactly what to do and how to proceed.

**Facilitator Note:** To help clarify page 3, paragraph 3 of the participant's handout explain that the numbers in the table are statistically correct. The variation caused by looking at a process rather than a product was taken in account when determining the number of samples to test (n) and the maximum number of positives to achieve standard (c).

Facilitator Note: Please clarify page 2, paragraph 6 of the script, last sentence. This is not implying your hands and frock are sterile! It means that your hands and frock should not contact the sample.

For Facilitator information only, the Participant's Handout was updated as follows.

Page 4, paragraph 5 -

"The laboratories Office of Public Health and Science will keep the results and the Sampling Coordination Team sends send them to the..."

Second sentence: "...cycle, the lab Sampling Coordination Team will notify the District..."

Fourth sentence: The labs Office of Public Health and Science will make the..."

Page 5 — *Salmonella* Sampling Clarification added